

10•20esG SERIES COMBITHERM COMBIOVEN



- EcoSmart design uses less electricity and water than competitive models. Reduced energy setting further minimizes electricity use.
- Exclusive Gold-n-Brown™ features gives the operator the ability to achieve the ideal cooking environment for the ideal finish.

- Expandable system to meet your specific requirements.
- Cook with the included product temperature probe (not included as standard on S-control models) or by time.
- Cooks with variable steam, convection heat, or a combination of both to roast, steam, bake, or oven-fry. Cooking speeds are increased by as much as 70% compared to conventional cooking methods.
- CombiClean® feature uses jets of water for fully automated cleaning. Use either commercial-strength CombiClean Tablets or Combitherm Cleaning Liquid Spray.
- Boiler-free flash-steam generation increases reliability by eliminating boiler maintenance and boiler heating element burnout. Steam levels are maintained without a water reservoir.
- Optional, CombiSmoker® oven with smoking technology smokes any product, hot or cold.
- **CombiTouch®**
 - Intuitive CombiTouch control is fully operable from the touch screen
 - Store up to 250 recipes, each with up to 9 steps. CombiTouch comes standard with more than 100 preprogrammed recipes and photos.
 - Six precise and consistent Gold-n-Brown™ browning levels.
 - Multi-shelf Timers track cooking time of ten different food items in the same oven.
 - Advance reversing fan design provides excellent baking results and prevents excessive water and power consumption.

MODEL 10•20esG WITH COMBITOUCH CONTROL
ROLL-IN PAN CART INCLUDED
CAPACITY OF TWENTY (20) FULL-SIZE OR GN 1/1 PANS,
TEN (10) FULL-SIZE SHEET OR GN 2/1 PANS



Provide Alto-Shaam Combitherm® floor-standing Model 10•20esG flash-steam gas CombiOven designed with EcoSmart® technology for reduced energy and water usage and include operational modes for steam, convection, and a combination of steam and convection heat. Standard features to include patented automatic steam venting; Gold-n-Brown™ browning function and a self-adjusting, flush-mounted rotary door handle. Oven is to be constructed of 18 gauge stainless steel, include an attached spray hose with backflow preventer, cool down function, automatic cleaning function, and four (4) adjustable legs. Each oven is to accommodate up to ten (10) full-size sheet pans or twenty (20) full-size hotel pans, include standard right-hand door hinging, and Roll-in pan cart with ten (10) non-tilt support rails (21-1/16" (535mm) horizontal width between rails, and 2-5/8" (65mm) vertical spacing between rails), five (5) stainless steel shelves, removable drip tray and cart handle.

<input type="checkbox"/>	CombiTouch® Control:	includes six different browning levels; two-speed reversing fan with coordinated venting system, USB port for photo access, quick-connect single-point internal product temperature probe in the oven interior.
<input type="checkbox"/>	Deluxe Control:	includes a quick-connect single-point internal product temperature probe in the oven interior and programming capability with Rapid-Touch™ operational quick-keys.
<input type="checkbox"/>	Standard Control:	includes a quick-connect single-point internal product temperature probe in the oven interior.
<input type="checkbox"/>	S-Control:	with quick-connect single-point internal product temperature probe in the oven interior as an option.

FACTOR INSTALLED

- Electrical Choices
 - ➔ Specify voltage:
 - ☐ 120 1ph
 - ☐ 208-240 1ph*
 - ☐ 208-240 3ph
 - * Touch only

- Gas Type
 - ➔ Specify choice:
 - ☐ Natural
 - ☐ Propane

- Door Swing
 - ➔ Specify choice
 - ☐ Right-hand Door Hinging, standard
 - ☐ Recessed Door, optional increases oven width by 4" (102mm)

- ☐ Alternate Burner Orifice - specify elevation for elevations higher than 2,000 feet (610m) above sea level
- ☐ Smoking Function, optional

- Probe
 - ➔ Specify choice
 - ☐ Multi-point, hard-wired temperature probe [5005678] - not available on ovens with S-Control
 - Single-point, removable temperature probe - included on Touch, Deluxe and Standard controls
 - ☐ S-Control oven without smoker [5011570]
 - ☐ S-Control oven with smoker [5011571]

- Security Devices for correctional facility use.
 - ☐ Base package: excludes temperature probe
 - ➔ Specify additional choice
 - ☐ Anti Entrapment Device
 - ☐ [5011081] Control Panel Security Cover [5012224]
 - ☐ Hasp Door Lock (padlock not included) [5011079]
 - ☐ Tamper-Proof Screw Pack for oven [5013922]
 - ☐ Seismic Feet Package [5015198]

CAPACITY

NET	573 lb est (260 kg)	FULL-SIZE PANS:	20" x 12" x 2-1/2"	Twenty (20)
SHIP	875 lb (397 kg)	GN 1/1:	530 x 325 x 65mm	Twenty (20)
CRATE DIMENSIONS: (L x W x H) 45" x 53" x 59" (1143 x 1346 x 1499mm)		GN 2/1:	650 x 530 x 65mm	Ten (10)
		FULL-SIZE SHEET PANS:*	18" x 26" x 1"	Ten (10)
		ON WIRE SHELVES ONLY		
		240 lb (109 kg) MAXIMUM		
		VOLUME MAXIMUM: 150 quarts (190 liters)		

*ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

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DUE TO ONGOING PRODUCT IMPROVEMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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CombiTouch



Deluxe



Standard



S-Control

10•20esG SERIES

COMBI THERM

COMBI OVEN



Steam Mode

- Automatic steaming at 212°F (100°C).
- Quick steaming.
 - Touch — 213°F to 250°F (101°C to 121°C).
 - Deluxe, Standard, S-Control — 213°F to 248°F (101°C to 120°C).
- Low temperature steaming for poaching or proofing.
 - Touch — 85°F and 211°F (29°C and 99°C).
 - Deluxe, Standard, S-Control — 86°F and 211°F (30°C and 99°C).



Combination Mode

- Combines steam and convection modes for faster production and better moisture retention.
- Improves yield, quality and shelf life.
 - Automatic humidity control.
 - Touch — 212°F to 485°F (100°C to 252°C).
 - Deluxe, Standard, S-Control — 212°F to 482°F (100°C to 250°C).



Convection Mode

- Cooking, roasting, baking and finishing applications.
 - Touch — 85°F to 485°F (29°C to 252°C).
 - Deluxe, Standard, S-Control — 86°F to 482°F (30°C to 250°C).



Retherm Mode

- Bulk food or plated meal reheating with automatic steam injection.
 - Touch — 245°F to 320°F (118°C to 160°C).
 - Deluxe, Standard, S-Control — 248°F to 320°F (120°C to 160°C).
- Automatic humidity control.



Gold-n-Brown™

- Gold-n-Brown vents just the right amount of humidity in the oven cavity for perfect browning.
 - Touch — Six levels of Gold-n-Brown are featured.



Moisture Injection

- A quick burst of moisture can be added with a touch of a button at any time when cooking in the convection mode.



HACCP Data Access (CombiTouch only)

- Records cooking mode, time and temperature completed within a two week time period. The information is captured in a text format and can be downloaded to a USB device.



CombiSmoker® (option)

- Smoke any product, hot or cold, utilizing real wood chips.
- Functions in both combination and convection mode.
- Function can be programmed into operating procedure.
- Sample bag of wood chips included.

